

# SOUPS & SALADS

## Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 7/11

## Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

## Soup Du Jour

House Made...9/13

## House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,  
Parsnip Frites & Maple Balsamic Vinaigrette...14

## Caesar Salad

Shaved Parmesan & Garlic Croutons...16  
\*\*add White anchovies...1.50

## Winter Market Salad

Mixed Greens, Baby Arugula, Roasted Beets, Bacon,  
Fried Brussels Sprouts, Red Onion, Feta, Roasted  
Delicata Squash, Candied Pistachios,  
Dried Cranberries & Maple Balsamic Vinaigrette ...23

## Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8  
2 Portobello Mushroom Caps...10  
Chicken Breast, Two Shrimp Skewers,  
Two Beef Skewers or 4oz.Seared Ahi, 6oz VT Tofu...12  
Grilled 8oz Beef Tenderloin...28  
6oz Salmon ...18

# Cheeses of Vermont

Choice of Cheese -Crackers, Crostini,  
Cherry Compote & Fresh Fruit...  
14 per cheese selection  
\* Extra Crackers ...2

## Blue Ledge Farm Lake's Edge

This dramatic strong & earthy, pasteurized goat's milk  
cheese is enhanced by a streak of ash through the center

## Jasper Hill

### Vault No. 5 Cheddar

Alpine-style cave aged, sweet, nutty flavors  
as well as a more pliant, meltable texture.

## Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin  
made with Pasteurized cultured goat's milk.  
Uniquely sweet and yeasty, with a sharp complexity.

## Green Mountain Blue Cheese Gore-Dawn-Zola

Raw Cow's Milk, Gently sharp and tangy, natural-rind a bit firmer and  
milder than your traditional gorgonzola, and that's exactly how  
cheesemaker and blue cheese maven Dawn Boucher likes them.

# APPETIZERS

French Fries 9 Truffle Parmesean Fries 13 Sweet Potato Fries 10

## Crabcakes

House Made with Sweet Chili Aioli...20

## Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries,  
Maplebrook Cheese Curds & Duck Gravy...18

## Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

## Mock Escargot

Miso Roasted Crimini Mushrooms  
Garlic-Walnut Herb Butter & Asiago...14

## Crispy Artichoke Hearts

Cornmeal Crusted, Garlic Aioli ...18

## Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...18

## Calamari Fritti

Red Chili Sauce...18

## Coconut Mussels

Green Curry Coconut Sauce, White Wine,  
Shoestring Leeks & Carrots...20

## Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated, Peppadew Compote...20

## 1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25  
Raw Oysters Available with Champagne Mignonette...3.50 e

## White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons,  
White Truffle Aioli, Kettle Chips...24

## Kettle Chips

House Made Kettle Chips with White Truffle Aioli ...9

## Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with  
Fresh Herbs, Orange Peel & Chili Flakes...8

## Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...7

## **Croque Monsieur**

Natural French Ham, Gruyère on Brioche Béchamel  
Served with Mixed Greens...17

## **Chicken Sandwich**

Buttermilk Fried Chicken Breast, Bacon, Baby  
Arugula, Whipped Smoked Gouda & Fig Aioli on  
Toasted Brioche Roll  
Served with Mixed Greens...18

## **Eggplant Wrap**

Crispy Eggplant Cutlets, Whipped Smoked Gouda,  
Baby Arugula & Fig Aioli  
Served with Mixed Greens...18

## **Angus Burger**

Served on a Brioche Roll with French Fries...20

\* Available as Grilled Chicken or Portobello

\*Add Vt. Cheddar, Gorgonzola, Grilled Onions Swiss...1.50  
Avocado, Bacon or Fried Egg...2

## **Steak Frites**

Marinated Grilled Steak, Port Demi-Glace,  
French Fries & Horseradish Sauce ...34

## **Salade Niçoise**

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted  
Red Peppers, Grilled Onions, Haricot Verts, Kalamata  
Olives, Capers, Roasted Potatoes, Maple Balsamic  
Vinaigrette & Parsnip Frites...28

## **Salmon Frites**

Grilled Salmon, French Fries & Horseradish Sauce ...28

## **Eggs Benedict**

Two Poached Eggs, North Country Smoke House  
Canadian Bacon on English Muffin topped with  
Hollandaise served with Home Fries...18

## **Florentine Benedict**

Pesto, Tomato, Sautéed Baby Spinach, Two Poached  
Eggs on English Muffin topped with Hollandaise  
served with Home Fries...18

## **Eggs Arcadia**

Two Lump Crab Cakes, Sautéed Baby Spinach, Two  
Poached Eggs on English Muffin topped with Hollandaise with  
Home Fries ...29

## **Filet Mignon & Eggs**

Grilled Beef Tenderloin with Hollandaise with Two  
Eggs any style, Asparagus, Home Fries...34

## **Croque Madame**

French Ham, Gruyère on Buttered Brioche Griddled & topped with  
Béchamel Sauce & a Sunny Egg Served with Mixed Greens...19  
Extra Egg...2

## **Omelette Du Jour**

Mixed Greens ...19

## **Black Bean Burger**

VT Bean Crafters Black Bean Burger, Lettuce,  
Tomato, Peppadew Compote on a Brioche Roll  
Served with French Fries...18

\*Add Vt. Cheddar, Crumbled Blue Cheese,  
Grilled Onions or Swiss...1.50  
Bacon or Fried Egg...2

Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting  
to sign, 3% credit card processing fee will be applied to all credit card transactions  
due to increased processing costs



CAN BE PREPARED GLUTEN FREE  
WITH MODIFICATIONS - PLEASE INFORM  
YOUR SERVER

\*\*FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

Please note: We do our best to accommodate dietary restrictions and allergies We cannot  
guarantee that any of our menu items are  
free of allergens because we use shared equipment and handle common allergens throughout our  
restaurant & bakery

Only Food & Drinks prepared here may be consumed here. Separate Checks, inform your server before ordering.  
*Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness*